



HOURS: M – F 11am – 11pm / Sat & Sun 4pm – 11pm

LOCATION: 102 North Harbor Blvd., Fullerton CA 92832

PHONE: 714-879-7570

EMAIL: joe@florentinesgrill.com

CATERING MENU

Call or e-mail us for our current pricing on all catering packages.

HORS D' OEURVES - COLD Selections

Bruschetta Combo

Grilled Italian bread drizzled with extra virgin olive oil and topped with chopped roma tomatoes, garlic and basil, sun-dried tomatoes and roasted garlic, pesto sauce and goat cheese

Cherry Tomato and Bocconcini Tartlets

Garden Fresh Vegetable Cruditès

served with creamy herb dip, or Grilled Vegetable Cruditès peppered & marinated in our house balsamic vinaigrette

Belgium Endive with Goat cheese

dried dates and honey glazed pecans drizzled with a Port reduction glaze

Mango Curry Shrimp or Chicken Salad in Wonton Cups

Gourmet/Farmhouse Cheese Board

served with crackers, flatbread, fresh baguette, grapes, berries, & dried fruit

Sushi super fresh by our own super chefs

Jumbo Shrimp Cocktail, Oysters, Mussels

served with cocktail sauces, chili verde, fresh lemons & limes etc.

Mini Fruit kebabs

Salmon Pin Wheels

Smoked Norwegian salmon, with herbs and cream cheese on Belgian endive

Jumbo Shrimp Cocktail

presentation with lemon juice and dill

Prosciutto and Melon

Sweet melons wrapped with thinly sliced imported select prosciutto

Fresh Fruit A delightful display of seasonal fruit

Cheese and Crackers

A beautiful array of domestic and imported cheeses with assorted crackers

Garden Vegetable Tray Crisp, light, and colorful, with choice of dressing

Assorted Mousse Canopes

Roasted garlic and sun-dried tomatoes, salmon, red wine and cheddar, pesto with black olives, on assorted crackers

HORS D' OEURVES - HOT Selections

Brie & Green Grape Quesadillas

Grilled Steak Skewers

with a mesquite flavoring or teriyaki sauce

Grilled Fajita's on mini tortilla shells

Martini mashed potato bar

choice of sun-dried tomato, wasabi, pesto, roasted garlic, bleu cheese or Southern bacon mashed potatoes served with mini chicken, steak or shrimp kebabs in your favorite flavors and sauces

Lemongrass Shrimp

served with a sweet chili dipping sauce

Asian Meatballs on Snow Pea Sticks

Taquitos

Curry chicken & cashew salad with papaya or mango served with flatbread & sea salt pita chips for hearty dipping

Japanese Spring Rolls

Superb Seafood

Mushrooms Shrimp, crab, and scallops stuffed in mushroom caps, baked au gratin

Sausage Stuffed Mushrooms

Mushroom caps, filled with sweet Italian sausage, parmesan cheese, Italian herbs, and baked au gratin

Chicken Wellington

Chicken with imported cheeses, and mushrooms wrapped in puffed pastry, baked

Marsala Meatballs

Two homemade Italian meatballs stuffed with mozzarella cheese, topped with a brown marsala wine and mushroom sauce

Manhattan Island Shrimp

Lightly breaded jumbo shrimp stuffed with crab and scallops, delicately fried and served with cocktail sauce

Maryland Crab Cake

Traditional crab cake made with a blend of stone, snow and lump crab, topped with a lemon butter and white wine sauce



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SANDWICHES

All sandwiches are accompanied by our Greek pasta salad & fresh fruit

Turkey Avocado

Oven roasted turkey breast, avocados, lettuce, tomato & mayonnaise piled high on a croissant

Roast Beef

Thinly sliced roast beef, mayonnaise, lettuce, & tomato on a French roll

Pastrami

Thinly sliced pastrami piled high with lettuce, tomato & mustard, on rye bread

Ham & Swiss

Thinly sliced smoked ham with lettuce, tomato, mayonnaise & swiss cheese on sourdough bread

Vegetarian

Lettuce, bean sprouts, avocado, red onions, mustard, mayonnaise, & choice of cheese on a French roll

Italian Hero Sub

Genoa salami, capocola, pepperoni, with tomato, shredded lettuce, red onions, pepperoncinis, & smoked provolone cheese, on an Italian roll with oil & vinegar on the side

Chicken Cordon Bleu

Char-grilled marinated chicken breast, topped with oven roasted ham, sauteed mushrooms, & imported swiss cheese served with a honey dijon glaze on a homemade baked bun

PASTA

All pastas include a Caesar or garden salad with choice of dressing, freshly baked sourdough rolls sautéed and butter

Penne alla Checca

Penne noodles tossed with extra virgin olive oil, fresh tomatoes, basil, and garlic

Chicken Pesto

Penne tossed in a creamy pesto sauce with mushrooms sun-dried tomatoes, topped with marinated char-grilled chicken breast

Fuselli alla Toscana

Corkscrew pasta tossed with sun-dried tomatoes, red, yellow and green bell peppers, mushrooms, basil and marinara sauce

Mostaccoli Primavera

Char-grilled marinated vegetables, zucchini, yellow squash, eggplant, red onions, mushrooms, green peas, broccoli, and red bell peppers, sautéed in olive oil, garlic, basil, warm balsamic vinaigrette, all tossed with mostaccoli

Sausage and Pepper Lasagna

Spicy Italian sausage with yellow, red and green bell peppers, mushrooms, and onions, layered with ricotta, mozzarella, and parmesan cheese, topped with marinara, and bechamel sauces

Ravioli

Choice of meat, cheese, or vegetable ravioli, with bolognese, alfredo, marinara, or a creamy pesto sauce

Rock Shrimp Pignollo

Florida rock shrimp sautéed in olive oil, garlic, mushrooms, tomatoes, basil, toasted pine nuts, all tossed with penne noodles



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All Entrées are served with your choice of starch, mixed sautéed vegetables, salad, freshly baked sourdough rolls & butter

POULTRY ENTRÉES

Chicken Cardinale

Sautéed chicken breast topped with roasted red bell peppers, black olives, artichoke hearts, and simmered in a brandied cream sauce

Chicken Roulade

with sautéed spinach, sliced prosciutto and double cream brie cheese Pressed chicken breasts with dried cherries

Chicken Scarpariello

Chicken breast

sautéed with mushrooms and garlic in a white wine lemon butter sauce

Chicken alla Checca

Char-grilled chicken breast

marinated in olive oil and herbs, finished with a tomato basil sauce

Chicken Cordon Bleu

Marinated chicken breast char-grilled

basted with a honey dijon glaze then topped with smoked ham, imported Swiss cheese and mushrooms

Chicken Cacciatore

Marinated chicken breast, sautéed with red, yellow and green bell peppers, Italian sausage, mushrooms and onions and simmered in a marsala wine sauce

Chicken Florentine

Boneless, skinless breast stuffed with spinach, prosciutto & gourmet cheeses, drizzled with a light mushroom cream sauce

Chicken Picatta

Chicken breast sautéed in a lemon butter white wine caper sauce

Chicken Marsala

Chicken breast sautéed in a brown marsala wine sauce with mushrooms

Oven Roasted Turkey

White turkey roasted to perfection and served with homemade stuffing and brown gravy

BEEF, PORK, & LAMB ENTRÉES

Roasted Rack of Pork

Two char-grilled pork rack chops, marinated in olive oil, rosemary, garlic, and shallots

Pork Tenderloin

with a berry pinot noir reduction sauce with porcini mushroom risotto

Pork Tenderloin

Marinated tenderloin with rosemary and garlic, char-grilled with a burgundy wine mushroom sauce

Mialile alla balsamic

double thick pork chop marinated in olive oil, garlic, shallots and herbs char-grilled and served with a balsamic glaze

Rack of Lamb

New Zealand rack roasted to perfection and served with a demi glac sauce

Honey Dijon Glazed Ham

Bone in ham slowly baked with a special honey dijon glaze

Roast Baron of Beef

Baron of beef seasoned with our Chef's special seasonings, slow roasted and served with au jus and horseradish sauce

Prime Rib

Select prime rib served with au jus and a horseradish sauce

Filet Mignon

Two filets perfectly grilled and topped with a porcini mushroom sauce New York Steak char-grilled and topped with your choice of a green peppercorn sauce or sautéed mushrooms and onions

Veal Cuscionetto

Two pillows of milk fed veal stuffed with prosciutto and gourmet cheeses, topped with a marsala wine mushroom sauce

Veal Picatta

Tender milk fed veal sautéed in a lemon butter, white wine caper sauce

Veal Marsala

Tender medallions of milk fed veal sautéed in a brown marsala wine mushroom sauce

SEAFOOD ENTRÉES

Alaskan Halibut

Halibut is sautéed, then topped with a seafood Newburg sauce including crab, shrimp, and mushrooms

Shrimp Scampi

Jumbo tiger shrimp sautéed in olive oil, garlic, white wine and herbs

Swordfish

Hawaiian swordfish, char-grilled and topped with a fresh pomodoro sauce including fresh roma tomatoes, white wine, lemon juice, olive oil, mushrooms, basil, garlic and herbs

Salmon

Char-grilled Atlantic salmon, topped with our choice of a fresh mango and papaya salsa (served on the side) or a lemon butter, white wine sauce

Mahi Mahi

Hawaiian mahi mahi char-grilled and served in a lemon cream sauce with mushrooms, sun-dried tomatoes and basil